

NUTRITION

End Forced Beef Grading

Government booklet telling how beef is graded and how to get the most for a beef dollar may become a best seller since mandatory grading of meat is no longer in effect.

➤ AFTER TEN years of relying on compulsory meat grading by the government, harassed consumers are now thrown on their own by the end of mandatory grading along with price controls on meat. They may turn a little 22-page government bulletin overnight into a best seller.

This booklet, "Beef—Facts for Consumer Education," by the U. S. Department of Agriculture, tells how beef is graded, how consumers can tell one grade from another, what the standard retail cuts of beef are, and how to get the most for their beef dollar.

Wise meat sellers may even distribute this booklet to their customers, to protect themselves against unfair competition from unethical dealers trying to pass off low-grade beef at high-grade prices.

The demise of price controls on meats meant OPS-sponsored mandatory grading died too. All government meat grading did not end, however. Packers and dealers can still request government inspection of their products. But consumers can expect to see much less of the shield enclosing the letters "USDA" and the grade name—prime, choice, or good—stamped on their meats.

Sanitary inspection of meats in interstate commerce, of course, is still in full force.

Now that you must do your own grading, here are some highlights from the bulletin to help you choose your beef wisely:

There are seven grades of beef, probably only three of which you will be choosing from. The first of these, "prime," comes from young, well-fed, beef-type cattle. The lean meat is bright red, firm, and with a liberal portion of fat. Prime cuts are especially juicy, tender and well-flavored.

"Choice" beef is the most popular grade. It contains less fat than prime cuts, but is tender and high in eating quality. "Good" beef has less fat than either prime or choice cuts, and is not as tender or juicy.

The remaining four grades—commercial, utility, cutter and canner—are lacking in fat, tenderness and juices, and usually come from older animals. The last two are used chiefly for canning, sausage and dried beef.

The Federal grades are based on three factors: conformation, or general body proportions and ratio of meat to bone; finish, the amount and distribution of fat; and quality, concerned with texture and color of lean and fat, and color and character of bone.

Higher grade beef has a higher percentage of meat to bone. Lean should be bright red in color and of a fine texture, and well-marbled with fat.

Meat from young animals will be tenderest, and red, porous bone is a good indication of young age.

The booklet "Beef—Facts for Consumer Education," Agriculture Information Bulletin No. 84, can be obtained from the U. S. Government Printing Office, Washington 25, D. C., for 15 cents.

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MEDICINE

Germs Resist New TB Drug, But Lose Virulence

➤ MORE GOOD news about isoniazid, or INH, new anti-tuberculosis drug: Some germs become resistant to it, but they have lost their virulence so they do not produce disease. This was reported by Dr. William Steenken of Saranac Lake, N. Y., at the conference on tuberculosis held in Atlanta, Ga., under the auspices of the Veterans Administration.

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TECHNOLOGY

Water-Cooled Pillow

➤ THE GADGETS and new scientific developments that should make the future even more attractive were revealed in Boston at a display by companies affiliated with the American Research and Development Corp. They included these items:

1. A pedigreed English bloodhound with his sniffer trained to find leaks in big gas mains buried underground.

2. A water-cooled pillow pad that soothes your face on hot humid nights when sleep comes hard. The pad is placed beneath the pillowcase. A small electric pump keeps water moving through the pad. Since the water's temperature is lower than that of your face, the pad feels cool.

3. A detector of impending death that warns of danger after a person has undergone surgery or when he is suffering from severe shock. Called a flame photometer, the device actually measures salt content of the blood. If the salt content is abnormal, death may be near and effective remedies should be administered quickly. Because of its portability and high-speed decisions, the device now is being used to save life on Korean battlefields. Previous methods of measuring salt in the blood took hours—sometimes days.

4. A water demineralizer about the size

• RADIO

Saturday, March 7, 1953, 3:15-3:30 p.m., EST. "Adventures in Science" with Watson Davis, director of Science Service, over the CBS Radio Network. Check your local CBS station.

Dr. Warren Weaver, director for the natural sciences and agriculture of the Rockefeller Foundation, discusses "Supporting Scientific Research."

METEOROLOGY

Colder East, Normal West to March 15

➤ IT WILL be colder than usual during the first half of March in the eastern half of the nation, predicts Weather Bureau's Extended Forecast Section.

Exceptions to this are New England and the Gulf Coast regions where the temperatures during the next 30 days should be about normal. The Southwest should be warmer than usual, while the rest of the West can expect normal temperatures until March 15.

Warm weather in the Southwest will be accompanied by less rain than usual. The belt of subnormal precipitation will extend from Oklahoma and most of Texas westward to southern California. The Pacific Northwest and the Atlantic seaboard will get more rain than usual, while the rest of the nation can expect the usual amounts of precipitation until March 15.

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of a kitchen refrigerator. The device works on electricity and can convert 200 gallons of brackish water into soft de-salted water in an hour. It uses about as much power as an electric iron. The device will not be widely available in the near future.

5. A comparator densitometer for spectrographic laboratories. The device measures the density of lines appearing on spectrographic plates. The resulting information can be related to the amount of a given element that appears in the sample being analyzed. This is the first time the densitometer has been exhibited in public.

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NUTRITION

Atomic Sterilization Planned for Future Food

➤ FOOD PRESERVED by atomic energy may be consumed by future populations. The University of Chicago is developing a substitute for freezing and for tin cans. The food would be sterilized by gamma rays from an atomic reactor by-product, cobalt 60, which has radiation so powerful that it would kill a mouse in 10 seconds

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